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the body of the defendant, if an individual, and in case such defendant is committed under such an execution, he shall not be discharged under the insolvent laws of the State, but shall only be discharged by the court making the order for the body execution or one of the justices of the supreme court, when such court or justice shall be satisfied that further confinement will not result in the payment of the judgment and costs. All moneys collected under the provisions of this act shall be paid into the treasury of the State of New Jersey.

6. "Manufacturing establishments" as used in this act means any place where articles for use or consumption are regularly made.

7. "Mercantile establishment" as used in this act means any place where goods, wares, or merchandise are offered for sale.

8. "Bakery" as used in this act shall include all buildings, rooms, or places where biscuits, pies, bread, crackers, cakes, and confectionery are made or manufactured for sale.

9. "Restaurant" as used in this act means any place where refreshments, both food and drink, and where meals are served to the public.

10. "Laundry" as used in this act means any place where laundry work is regularly carried on.

11. In case for any reason any section or provision of this act shall be questioned in any court and shall be held to be unconstitutional or invalid, the same shall not be held to effect any other section or provision of this act.

12. This act shall take effect October 1, 1912.

**FOODSTUFFS—PROTECTION OF—REGULATION STATE BOARD OF HEALTH ADOPTED JUNE 25, 1912, UNDER AUTHORITY OF (LAWS OF 1907, CHAP. 217, SEC. 31, AND LAWS OF 1909, CHAP. 231, SEC. 11).**

RULE 1. Fruits, vegetables, meats, and other food products shall not be displayed or exposed on the sidewalk or outside of places of business unless such foods are securely covered by cases of glass, wood, or metal, or unless they are inclosed in tight barrels, bags, or boxes: *Provided, however,* That this rule shall not apply to fruits or vegetables which must necessarily be peeled before use, but such foods, when displayed outdoors, must be supported on platforms at least 18 inches above the surface of the sidewalk or ground.

RULE 2. Prepared foodstuffs, such as bakers' goods, confectionery, shelled nuts, etc.; dried fruits, such as dates, figs, peaches, prunes, apricots, etc.; cereal products, such as tapioca, breakfast foods, etc.; pickled products, such as pickles, chili sauce, etc.; fruit products, such as apple butter, jellies, jams, etc.; meat products, such as dried, salted, or smoked fish, veal loaf, pickled pigs' feet, chipped beef, boiled ham, mincemeat, or other foods prepared for eating, or subject to the attacks of worms or flies, shall not be displayed for sale unless protected from flies, dust, and dirt, and all other foreign and injurious contamination by suitable coverings of glass, wood, or metal.

**CANNING FACTORIES—REGULATIONS GOVERNING—ADOPTED BY STATE BOARD OF HEALTH APRIL 29, 1912, UNDER AUTHORITY OF (LAWS OF 1907, CHAP. 217, SEC. 31, AND LAWS OF 1909, CHAP. 231, SEC. 11).**

1. The manufacture of canned goods, and particularly of pulp, paste, catsup, or soup stock, from wholly or partly unsound materials is prohibited.

2. Materials which are rejected as unsound in any process incident to the preparation of foods for canning will be regarded as decomposed within the meaning of section 3, chapter 217, of the laws of 1907.

3. All tomatoes intended to be used in the manufacture of pulp, paste, catsup, or soup stock shall be thoroughly sorted, and all unsound material removed before the

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final washing, and the sound stock, after sorting, shall be thoroughly washed in clean water before pulping.

4. If trimmings and peelings from tomatoes are to be used in the manufacture of pulp, paste, catsup, or soup stock, such tomatoes must be treated in the manner laid down in rule 3. Pulp, paste, catsup, or soup stock when made from trimmings or peelings will be regarded as misbranded unless so labeled.

5. Tomatoes intended to be used for canning purposes may be sorted and the unsound portions, skins, and cores removed after washing and scalding, provided the trimmings are not used in the manufacture of food products.

6. Tomato pulp, paste, catsup, and soup stock will be held to be adulterated under the provisions of section 3, chapter 217, of the laws of 1907, unless they comply with the tentative standards in use by the United States Department of Agriculture, which are as follows:

Moulds, present in not more than 25 per cent of fields at 90 diameters.

Yeasts and spores, not more than 25 per one-sixtieth cubic millimeter.

Bacteria, not more than 25,000,000 per cubic centimeter.

7. In the manufacture of pulp, paste, soup stock, and catsup from tomatoes, adequate facilities and machinery must be provided to handle the product expeditiously and in a cleanly manner.

8. Canned goods manufactured from dried fruits or vegetables which have been subjected to a preliminary soaking will be held to be misbranded, unless the label bears the word "SOAKED," or an equivalent term, in plainly legible letters conspicuously placed. This rule shall not apply to the packing of marrow beans, pea beans, or kidney beans, packed with or without pork or tomato sauce.

9. Tomatoes labeled "Fancy," "Superfine," "Finest Quality," "Extra Choice," or with other expressions of like nature, will be held to be of the quality described as "Fancy" defined below; and will be held to be misbranded if they do not conform to that definition, or to the quality generally described by the trade by that name.

All goods below the quality of "Standard" as defined below, or goods containing undue amounts of skins, cores, unripe tomatoes or other evidences of careless packing or inferior materials, or goods made from overripe tomatoes, or goods having a disagreeable or unusual odor will be classed as "Seconds," and will be held to be misbranded unless the word "Seconds," or some similar expression intelligible to the retail purchaser is plainly and conspicuously printed on the label.

The following method of examination of canned tomatoes has been tentatively adopted by the State board of health and will be used in the examination of the 1912 pack.

The amount of solid matter in canned tomatoes is to be determined by draining the contents of the can on a flat sieve made of No. 18 wire, and having four meshes to the linear inch and an area of not less than 50 square inches, for two minutes. Six cans to constitute a sample and the results obtained by examining each can separately to be averaged.

The six cans referred to in the foregoing paragraph will be collected by inspectors of the board at the canning factories during the present year.

For the purpose of grading canned tomatoes the following definitions have been tentatively adopted and will be used in judging the quality of the 1912 pack, due consideration being given to the seasonal conditions and the methods of packing found at the factories from which the samples are taken.

"*Fancy.*"—Made from well-selected, ripe tomatoes, a large proportion of which are whole. No. 3 can. Gross weight, at least 38 ounces; solids, at least 20 ounces.

"*Extra Standard.*"—Made from ripe, sound tomatoes. No. 3 can. Gross weight, at least 38 ounces; solids, at least 20 ounces.

"*Standard.*"—Made from sound, average ripe tomatoes; not necessarily all red.

No. 2 can: Gross weight, at least 23 ounces; solids, at least 12 ounces.

No. 3 can: Gross weight, at least 37 ounces; solids, at least 19 ounces.

No. 10 can: Gross weight, at least 110 ounces; solids at least 64 ounces.

Canned tomatoes offered for sale in this State after November 1, 1912, will be deemed to be adulterated, if, upon examination, they show the presence of added water or pulp.

10. All canned goods must be solidly packed; that is, all cans must be filled as full of the material being packed as can be done without injuring its quality or appearance; and if the use of water, brine or sirup is necessary, no more of such water, brine or sirup shall be used than is required to fill the spaces between the material being packed when the cans are solidly filled in the manner above described.

This rule shall not apply to the canning of soups.

11. Adequately equipped wash rooms, and places where employees may change their clothing, must be provided for male and female employees. These wash rooms must be separate and apart from any room where manufacturing or storage of food products is carried on; they must be provided with sufficient water, soap, and clean towels.

12. Adequate toilet facilities must be provided for male and female employees. If possible, these toilets should be provided with flush closets and urinals. If running water can not be had in the toilets, well-constructed earth closets are recommended. If open privy vaults are used, they must not be located in close proximity to buildings in which foods are prepared, and they must be thoroughly screened to prevent the entrance and exit of flies. All toilets must be kept clean at all times.

13. Persons operating canning factories must compel their employees to wash their hands before beginning work and after visiting the toilet.

14. Waste materials must not be permitted to accumulate around buildings, but must be removed daily.

15. Rooms in which manufacturing is carried on must be provided with smooth, water-tight floors which can be properly cleansed, and such floors must be cleansed daily.

16. Adequate drainage must be provided to lead all waste liquids outside the building.

17. Employees must be cleanly in their habits and must provide themselves with suitable garments which can be kept clean.

18. No employee with infected wounds in the hands or arms shall be permitted to handle food products or the containers in which they are placed, before such containers are sealed or capped. Clean cuts which are not infected shall be covered with rubber cots securely fastened.

19. The use of barrels or other containers which can not be properly cleaned and sterilized will not be permitted for the storage of pulp, paste or soup stock.

20. An abstract of the rules and regulations of the State board of health shall be posted in a conspicuous place in each room where food is manufactured, handled, or stored. If persons are employed who do not understand the English language, suitable translations of so much of the regulations as affect the operatives shall also be posted in languages with which they are familiar, such translations to be furnished by the State board of health upon application.

21. Swells and other spoiled canned goods may be returned to canners by jobbers and retailers for purposes of inspection only. Under no circumstances will the reprocessing, relabeling or sale of canned goods which show evidences of fermentation or spoilage be permitted.

22. These rules shall take effect July 1, 1912.